

UNITED STATES DEPARTMENT OF AGRICULTURE

+ + + + +

NATIONAL ADVISORY COMMITTEE ON

MEAT AND POULTRY INSPECTION

+ + + + +

SUBCOMMITTEE 2

PILOT PROJECT TO EXPLORE

MECHANISMS FOR SHARING

INDUSTRY DATA WITH FSIS

+ + + + +

August 8, 2007

3:00 p.m.

George Mason University
3401 North Fairfax Drive
Arlington, Virginia

MODERATOR: MS. KIM GREEN
Senior Scientist, OFDER

CHAIRMAN: MR. KEVIN ELFERING
Minnesota Department of Agriculture

SUBCOMMITTEE MEMBERS:

DR. EDNA NEGRON-BRAVO
MR. BRIAN COVINGTON
DR. CATHERINE CUTTER
MR. MIKE FINNEGAN
DR. JOSEPH HARRIS
MR. MICHAEL KOWALCYK
DR. MICHAEL RYBOLT

Free State Reporting, Inc.
1378 Cape St. Claire Road
Annapolis, MD 21409
(410) 974-0947

ALSO PARTICIPATING:

DR. LORAIN CANNON
DR. DAN ENGELJOHN
MS. FELICIA NESTOR
DR. ISABEL WALLS
MR. JAY WINTHROP
DR. AL YANCY

I-N-D-E-X

<u>AGENDA ITEM</u>	<u>PAGE</u>
QUESTIONS:	
What type of industry data would be appropriate for use in a risk-based inspection algorithm for processing establishments?	4
How would the Agency obtain the data, the mechanism of collection, either by direct from the industry to FSIS databases via the Internet, contract laboratory data or collection as part of an inspection activity by FSIS inspectors of industry records?	71
If industry data are used, how does FSIS insure data quality?	74

1 P-R-O-C-E-E-D-I-N-G-S

2 (3:00 p.m.)

3 MS. GREEN: I just want to sort of
4 reemphasize, that as we go through your answers to
5 the question, if we could, sort of scope out and walk
6 away with, you get us pointed in the right direction
7 for a pilot project, that would really be where we'd
8 like to go. Like I said, we know we've had a lot of
9 discussions with this group and others about the use
10 of industry data, and we would really like to see if
11 we can move something forward.

12 Okay. So the first question is, and all of
13 these are in the context of possibly use in
14 allocating inspection resources. So we're talking
15 about for both risk-based inspection for processing
16 facilities and for public health based inspection for
17 poultry facilities, excuse me, slaughter facilities.
18 The first question, what type of industry data would
19 be appropriate for use in a risk-based inspection
20 algorithm for processing establishments? So
21 processing establishments is first. What type of
22 industry data would appropriate for us to receive and

1 to consider in the context of risk-based inspection?

2 MR. ELFERING: Does anybody have any
3 questions on those at all?

4 UNIDENTIFIED SPEAKER: Can I sit at the
5 table?

6 MR. ELFERING: You certainly can. If you
7 would have been here earlier, I invited everyone up.
8 So if you come late, you're just going to have to
9 move in. Anybody else that would like to join us up
10 here certainly are welcome.

11 Any questions on that particular issue or
12 question?

13 DR. CUTTER: This is Cathy Cutter. What
14 kind of data are you looking for specifically that
15 will work with your database system?

16 MS. GREEN: Well, when we think about risk-
17 based inspection, I know the industry folks can
18 comment, too, volume data plays a very large role in
19 at least the preliminary algorithm as developed and
20 likely in the next version of the algorithm, too. So
21 volume data is of interest to us and pathogen data
22 kind of specifically but if the Subcommittee feels

1 there might be something else we haven't thought
2 about, we'd entertain that, too.

3 DR. CUTTER: Okay. Well, I guess the
4 question is from a pathogen standpoint, what -- do
5 you have a system already developed that accepts
6 information or are you working on that?

7 MS. GREEN: Well, we have our databases
8 that go into a data warehouse and we pull from that
9 to do calculations for risk-based inspection.

10 DR. CUTTER: So you need something
11 numerical or something --

12 MS. GREEN: As opposed to qualitative, yes,
13 versus quantitative. Well, on the other hand though,
14 recognizing some of the limitations, I don't know if
15 that's the right word, in some of our discussions
16 with industry, perhaps categories might work. For
17 example, in the first algorithm that came out, I'm
18 trying to think, my mind has drawn a blank, but how
19 many points you might be in the algorithm wasn't
20 necessarily based on a number of positives. It was a
21 range of positives. So in the limitation that maybe
22 industry doesn't want to share with us, actual data,

1 one of the things that we've been talking to you all
2 about is sharing ranges of data and maybe verifying
3 that. Did that make sense what I just said?

4 DR. CUTTER: Uh-huh.

5 MS. GREEN: Okay.

6 MR. COVINGTON: Can we back up just a
7 second and just give a little brief history of the
8 volume discussions and how FSIS sees volume fitting
9 into this equation as we proceed forward with trying
10 to acquire volume data?

11 MS. GREEN: In terms of the risk-based --
12 this is Kim Green. In terms of the risk-based
13 algorithm? Well, it has -- for those of you who have
14 been at our public meetings, it's part of inherent
15 risk and it was a large determining factor, and again
16 there's an inherent risk score and a risk control
17 score. Both of those come together to determine a
18 total score which then as we envisioned it, puts you
19 into a level of inspection, and volume was a large
20 part of the inherent risk. And I'll let
21 Dr. Engeljohn add more.

22 DR. ENGELJOHN: This is Engeljohn with the

1 Office of Policy at FSIS. I think looking at volume
2 or generally volume generally is a proxy for us with
3 regards to exposure and in part, it gets to the issue
4 of does the product going into commerce have some
5 likelihood of having a pathogen, a concern on it. So
6 there are other factors that would affect the
7 likelihood of it being present, but volume in and of
8 itself is one of those pieces of information about
9 product that can be fed into a risk assessment in
10 terms of if there's some likely level of
11 contamination and there's a likely amount of it out
12 in the American public, and a certain amount of that
13 is eaten, and the dose response, and all that
14 together, gives some element of risk. So that if
15 there is a higher risk our intention would be to
16 focus more activity where there's higher risk to
17 insure there's greater control.

18 So the perspective is we see volume as a
19 proxy for exposure.

20 DR. HARRIS: Let me make a comment. Joe
21 Harris, and obviously we had a lot of discussion at
22 the public meeting on volume regarding this, and

1 while we did not propose to the Agency the details of
2 how they calculate that in the algorithm, we did make
3 recommendations relative to volume because the
4 original draft algorithm that was put out for comment
5 or put up for discussion, did have volume built into
6 the product inherent risk and one of the challenges
7 with that is the way it was weighted in there is that
8 large plants seem to be somewhat unfairly penalized
9 by volume just from the simple attribute of being
10 large and small plants vice versa, got undue
11 favorability if you will in the algorithm just from
12 their attribute of being small.

13 And our proposal was to have volume being
14 included in the algorithm more over on the risk
15 control side so that those establishments that were
16 doing an outstanding job of controlling risk would
17 have their volume impact their score at a much lower
18 rate than the one where they were not doing as good a
19 job of controlling risk in which case then volume
20 becomes much more important from the potential
21 exposure of consumers to unsafe or less safe or
22 however you want to phrase that.

1 So kind of catching you up, I think -- and
2 to date, I don't know that we've seen the Agency's
3 reaction to those comments that came from the public
4 meeting. I've not seen any sort of revisions. So I
5 don't know if we know where we are on that today or
6 not.

7 DR. ENGELJOHN: Engeljohn again. I would
8 say we haven't given out any new information. I
9 don't think the intention was to do so. The first
10 element as an Agency is how do we actually capture
11 volume, and that is a more complicated issue in the
12 sense that you can capture how much ground beef,
13 product labeled as ground beef goes out the door, how
14 much product that could be used as ground beef goes
15 out the door, and an estimate to that and how you
16 make those estimates. So it really gets down to the
17 issue of what kind of categorization do you need to
18 go with, is included in a category? Are we talking
19 in a day, in a shift, in a week? Those kind of
20 things. So, you know, how it's used is one thing,
21 and our intention is to use it in a risk-based
22 approach in terms of weighting, an where and how that

1 is a different issue for which we haven't moved
2 further on publicly.

3 The first issue though is how do we capture
4 data related to that, and as an example for our FSIS
5 inspectors today, when we collect a sample of ground
6 beef, as an example, the inspector checks a box on
7 the form, that says this establishment produced in
8 the range of X amount of pounds, and I think it's in
9 the last 30 days. I can't remember the exact
10 question. Just to give us some perspective about
11 whether or not this establishment produces 1,000
12 pounds a day versus a million pounds a day, and
13 that's the kind of capture that we have now. The
14 issue becomes one of wanting to get more refinement
15 to that.

16 The Agency cannot require the
17 establishments to give us that information at this
18 time because it's a paperwork burden that we have to
19 get approval through OMB and because we have an
20 employee in that plant, we can't get that approval.
21 So the issue becomes one, we can make an estimate
22 based on our expert judgment of the inspector in that

1 plant. If there were some specific records that the
2 plant were to keep that we can make an estimate from
3 or a range from or a very specific number, we would
4 do that but the issue becomes one of how does one go
5 about capturing volume, and then to verify that. So
6 I think that's the first question.

7 DR. HARRIS: Joe Harris again. As I
8 understand it, for ready-to-eat products, there is a
9 mandatory collection of that data relative to the
10 three alternatives for *Lm*, correct?

11 DR. ENGELJOHN: For only very specific kind
12 of ready-to-eat products, those that are exposed in
13 the environment after they're made ready-to-eat. And
14 for that, we do have an OMB approval to get that
15 information. We have to seek approval every year
16 from OMB. This last year, it took us a year and a
17 half to get the approval, and in part it's because
18 OMB objects to us forcing industry to give us that
19 information since we have an employee there who could
20 make that estimate.

21 But right now by regulation, and it's only
22 because we have a regulation, we're able to get that

1 information. And so for only that category of
2 product do you give us that information on an annual
3 basis, and the parameters of what you give us is
4 whatever you, the establishment, deem to be the
5 appropriate number to put on that sheet.

6 MR. KOWALCYK: Michael Kowalczyk. When
7 you've mentioned volume, you've talked about ranges.
8 I guess a couple of questions I have up front is,
9 one, what is your anticipated frequency of volume?
10 Is it daily? Is it weekly? Is it yearly? What's
11 the timeframe we're looking at? And is there a
12 specific reason why you would go the route of range
13 rather than the most granular level you can get with
14 the actual volume count? Is it a logistical issue?

15 MS. GREEN: I think we're looking really
16 and more for this Committee to help us, too, granular
17 is great. We heard from industry there are some
18 concerns there with sharing that, and we heard some
19 of it voiced today. It could be used against them by
20 competitors, that sort of thing. So we only offer up
21 ranges as a potential way again to kind of move this
22 forward, move this off the mark, if you think that is

1 something that is workable, feasible.

2 MR. ELFERING: This is Kevin Elfering. And
3 I think that's some of the questions that I'm hearing
4 is that, you know, any of this data again becomes
5 public information and doesn't become something where
6 it's a competitive disadvantage for a particular
7 company. And, you know, unfortunately that's not
8 what it should ever come to, but there are too many
9 times out there that, you know, that's exactly what,
10 you know, all you need is one recall and you've got
11 somebody knocking on your door and who would be very
12 willing to step in place and start selling product
13 and, you know, become very competitive. And is there
14 a way that it can be protected if ever you get it in.

15 DR. ENGELJOHN: This is Engeljohn, and
16 again it depends on how the information is going to
17 be used. If we were looking at it as an aggregate
18 information, you know, how many pounds of ground beef
19 or how many pounds of sliced luncheon meat, poultry
20 luncheon meat are in the marketplace, that can be an
21 aggregate and that isn't specific. But what the
22 Agency's trying to present here is that if we're

1 making decisions on an establishment-by-establishment
2 basis, meaning increase the level of inspection or
3 decrease it as a consequence of the level of control
4 that's in that operation, then that in the Agency's
5 view, and I would say from a protection of the data
6 view, that is in essence data that the Government's
7 relying upon for that establishment. We're accepting
8 that data as if it were our own data that we
9 collected. And if we're able or not able to protect
10 that data, then we don't see how we could protect
11 that from industry or from FOIAs. So that's part of
12 the reason why of asking if granularity or ranges can
13 be worked into this, such that we're just trying to
14 segregate, does someone produce again, an
15 extraordinary amount of product in a given day or a
16 given shift or a given week, given a smaller amount
17 so that you can factor whether or not that matters
18 and how much it matters, than the level of detail
19 would be what we would be looking for. And perhaps,
20 if it isn't as specific, then that may not be
21 something that is as of objectionable if it were to
22 be released. But we're looking at it as using that

1 information for the Government to make a decision
2 about the level of inspection in that establishment.

3 MS. GREEN: I think one thing to keep in
4 mind, too, is as we move towards risk-based
5 inspection, how this is being done right now, and if
6 we don't have another alternative, would be that the
7 inspectors would be making the estimates that we
8 would use in the algorithm. So I guess one of the
9 questions might be, is there a desire in industry to
10 maybe improve on that.

11 MR. ELFERING: Another question I have is
12 do you want it on product? Does the volume need to
13 be product specific or just general volume of the
14 entire facility? And, for example, when the Food and
15 Drug Administration conducts an inspection of a
16 facility or a state agency under contract with FDA,
17 they assign establishment size. Like an
18 establishment size 1 is going to be a very small
19 establishment, is probably doing less than \$100,000
20 worth of sales. Would a dollar amount, would that
21 provide you any information that you would need or do
22 you need specific prongs of product? Because these

1 company, I mean know what their sales volumes are. I
2 mean there's nothing proprietary in any of that, I
3 wouldn't think, you know, and especially if it goes
4 to a range of between 20 million and 25 million and
5 \$50 million in sales, is that something that would
6 not be objectionable to the industry but would it
7 still meet your needs?

8 DR. ENGELJOHN: And I would just say, those
9 are some of the things to consider. I mean we
10 presently have for HACCP size designation, there is a
11 dollar figure there, a very small plant has fewer
12 than 11 employees or no more than \$2.5 million in
13 annual sales. So there is that, but that doesn't
14 tell us what they produce and how much they produce.

15 And as you may recall, part of where the
16 Agency is looking is which products it needs to focus
17 on in an establishment. So an establishment may
18 produce a variety of products. We identified 24
19 different major categories of types of products when
20 we first started talking about risk-based inspection,
21 meaning whether or not it's a ready-to-eat poultry
22 product versus a ready-to-eat beef product or a raw

1 beef or raw pork or raw poultry. There are a variety
2 of things there. If we wanted to focus on poultry
3 cuts, as opposed to carcasses, then there's a need
4 for that kind of refinement.

5 So I think the issue becomes how far down
6 to parse out which products do you need the volume
7 for and some proxy for what that represents. So
8 dollar value may be it, but we're still looking to
9 try to get at what type of products are produced and
10 how much so that we can use that in a form of being
11 able to figure some proxy for exposure.

12 MR. ELFERING: This is Kevin Elfering
13 again. Don't you already have all of that on your
14 establishment profile though. And is that something
15 that you can just add to an establishment profile and
16 send it into the PBIS system that that profile is
17 updated?

18 DR. ENGELJOHN: We'd like to do that but
19 who do we get that number from? I want that number.
20 So I can easily put that in the profile, which is
21 part of what we would like to be able to do, and it
22 just comes up once a week or once a day. Is this

1 number changed by, you know, more than 10 percent or
2 less, and come up with something, just say has this
3 changed or, you know, in order capture that kind of
4 change. We can easily do that but the issue becomes
5 where does the number come from?

6 MR. ELFERING: Yes, sir.

7 DR. YANCY: Al Yancy, U.S. Poultry and Egg
8 Association. I remember that there were two issues
9 during the volume conversation and, Joe, you hit very
10 well on the first and I wouldn't say the most
11 critical, but certainly the primary one because it
12 was the first one brought out.

13 But to Dr. Engeljohn's point, I think the
14 second one is certainly critical for the Subcommittee
15 to consider, and that is volume of what? Volume of
16 pounds produced or volume of pounds shipped? And to
17 my recollection, there was a great debate on that
18 issue, and where U.S. Poultry and Egg came down on it
19 was that it should be based on pounds of product
20 shipped, not produced.

21 I remember there was some in the Agency
22 that said, well, you don't produce product not to

1 ship it. I agree. But there are opportunities for
2 plants to find and arrest product before it gets out
3 the door, and address those problems, and if a plant
4 is forced to count the pounds that are produced,
5 versus the pounds that are actually shipped, plants
6 that have hold, test and release for *Lm* for example,
7 when they unfortunately get a positive for *Lm*, that's
8 going to be deleterious to them if it's counted as
9 pounds produced. If it's pounds shipped, that
10 product never left the plant. It'll either get
11 condemned or re-cooked, and it won't get released
12 until it's got a negative *Lm* result. That's just one
13 example of how pounds shipped is more relevant in the
14 opinion of several in the industry, U.S. Poultry and
15 Egg being one, versus pounds produced.

16 DR. ENGELJOHN: And if I could just on that
17 point, this is Engeljohn again, but technically for
18 the Agency, if it's produced, it's what's available
19 for commerce, it's what's shipped. So we could
20 quibble about the language, but I would say we would
21 agree. What's going out the door for an intended use
22 or likely use would be what we're talking about here,

1 and again, if it was for further processing in
2 another plant, that, that we would hope to be able to
3 capture in some way so that our inspection activity
4 in that first plant would be different than what we
5 would do in the ultimate plant where it would be made
6 up. To use the corndog example, where the hotdog is
7 being made in one plant. By reg, it has to be a
8 ready to eat product, it can't have detectable
9 *Listeria* but it's going into a corndog, which is a
10 not ready-to-eat product. And so would the Agency
11 want to invest the same amount of resources
12 inspecting that hotdog and the sanitation and so
13 forth in the same manner as it would as if that
14 hotdog was going out the door to the consumer as a
15 hotdog? And so we've set up the process such that as
16 long as it's identified as being produced for further
17 processing, that we handle and treat it differently.
18 We don't test it for *Listeria* at that operation
19 because it's going for a not ready.

20 So it would be those kinds of things that
21 could be built into a system, but I think you get at
22 the point of what is its intended use or what is its

1 likely use as it goes out the door and how much of
2 that, and to be able to categorize that I think is
3 really getting down to the point of what it is we
4 mean.

5 MR. ELFERING: Any other questions or
6 comments?

7 MS. GREEN: Maybe one question to sort of
8 stimulate some discussion here. As industry knows or
9 as most folks probably know, we're doing a volume
10 extension. Our inspectors are doing it now. So they
11 are making these estimates on your behalf of what
12 your production volume is that we have used in our
13 preliminary algorithm and probably would use as we go
14 forward.

15 What is the level of confidence -- well,
16 what would I say? Let me get your perspective on the
17 level of confidence of that and are you comfortable
18 with that being how we go forward? I guess the
19 question would be would you like it to be -- we'd
20 like it, you know, a number that we feel very
21 confident about.

22 MR. ELFERING: Yes, Joe, go ahead.

1 DR. HARRIS: Well, I'll at least give you
2 one reaction to that. Obviously they are making
3 certain estimates now. As to my understanding, those
4 are sort of on their own in being used. I would
5 suggest that if the Agency is going to rely on those
6 estimates and if that winds up being a
7 recommendation, that we continue to use those
8 estimates, that might be something that could be
9 reviewed with plant management at the weekly
10 meetings. I know we're already under a scenario
11 where the IIC has a weekly meeting with plant
12 management. At the very least, I would think that we
13 should have the inspector review his estimates with
14 plant management and at least get plant management
15 some opportunity to say, oh, no, no, no, you're way
16 off base or not. Relative to how close they are, I
17 have no earthly idea other than unless they're
18 sharing those with plant management, to get some sort
19 of blessing on are they in the ballpark or not.

20 MR. ELFERING: So in other words, the
21 recommendation then would be that the Agency continue
22 to gather this information by the IIC and verified

1 with having some type of verification with plant
2 management? Does that -- yes, go right ahead.

3 MR. WINTHROP: This is Jay Winthrop with
4 the American Association of Meat Processors.
5 Expanding on what Joe's saying, I would find it very
6 difficult. I mean the first thing, the meetings, the
7 weekly meetings that occur, have got to be up front
8 and completely transparent that the plant management
9 knows that this is what it's being used for and
10 whatnot.

11 But furthermore, on top of that, to look at
12 it from the fact of we have a lot of plants under a
13 patrol system where an inspector may be only
14 physically at the plant for 2 hours out of an 8 hour
15 shift. How then can he draw an estimate out of such
16 a short period of time, other than to ask directly to
17 plant management how much pounds have you produced?

18 MR. ELFERING: Yes, go ahead.

19 MS. NESTOR: Felicia Nestor, Food and Water
20 Watch. From a consumer standpoint, I think one thing
21 that we're worried about is that if you use some
22 method which can then be challenged in Court, sort of

1 like the *Salmonella* testing system was. I mean it
2 doesn't do us any good if we use some system for
3 three or four years and you take some action at a
4 plant based on an estimate, and then the industry
5 takes you to Court, and it's determined that it's
6 invalid.

7 Building on the idea of coming to some sort
8 of agreement between the inspector and the plant for
9 instance, through a work unit meeting, from a legal
10 standpoint, I think the Agency would be better off if
11 the inspector proposes to the plant, this is what I
12 think your volume is, and the plant then signs off on
13 it or doesn't sign off on it. So the plant would
14 ratify the inspector's estimate. So then the plant
15 could be held accountable to the inspector's
16 estimate. So I'm just saying this from the point of
17 view of having it be a legally enforceable estimate.

18 MR. FINNEGAN: Mike Finnegan. Do I
19 understand this right, that if we do get this
20 information that it is kept confidential or not per
21 plant, not per aggregate area? Is it -- this
22 information we get, is it going to be confidential?

1 DR. ENGELJOHN: And it's not an easy answer
2 to the question from the perspective that again it's
3 how it's used in part that determines whether or not
4 it's proprietary. I mean what we would go through in
5 any FOIA request that we would get, is our attorneys
6 would make some decision about whether or not it fits
7 into any of the exclusions that could be there. The
8 point being, that if a number which today the Agency
9 uses to make inspection decisions, and as a
10 consequence, today it would be releasable. I mean it
11 would be one of those records that a determination
12 would be made on a case-by-case basis, but we make
13 Government related inspection decisions about it.
14 And so from that perspective, it is a critical piece
15 of information that has to meet a -- the level of
16 scrutiny that it goes through is whether or not it
17 can be prevented from being released, is rather law
18 because again it is something for which we use for
19 decision making in the first place.

20 MR. FINNEGAN: Okay. So if an inspector
21 goes and addresses a plant, the plant has to know up
22 front that it's possible that this information -- I

1 don't know why they want to keep it for volume, but
2 it could be public. It could be on the USDA website
3 or --

4 DR. ENGELJOHN: I would just opine that the
5 Agency would not have the intention to make it freely
6 available.

7 MR. FINNEGAN: Right.

8 DR. ENGELJOHN: It would be something for
9 which a request would have to be there, but it would
10 be a piece of information, just like anything else we
11 put in the plant profile, on the PBIS right now,
12 information that's used to make decisions about, and
13 a determination would be made on a case-by-case
14 basis.

15 MR. FINNEGAN: It would just seem to me
16 that if we could insure some confidentiality, they'd
17 be a lot more willing to divulge the information.

18 MR. ELFERING: Michael.

19 MR. KOWALCYK: Thank you. Michael
20 Kowalcyk. Yeah, I think if the Agency was going to
21 rely on estimates that are made at the plant, we
22 certainly need to develop a way to validate those

1 estimates, especially if you were going to use
2 something that would go into an algorithm that would
3 then drive inspection practices because Felicia
4 brought up the possibility that it would not hold up
5 to the standards legally to be defensible.

6 And also a simple misunderstanding. The
7 gentleman across the table, mentioned product
8 shipped, product produced. Well, the inspector could
9 be estimating product produced and the plant
10 manager's saying, no, this is the product shipped.
11 In the sense, they're both right but which one do you
12 use? So I think some way to validate that would need
13 to be addressed.

14 DR. ENGELJOHN: I think that that raises
15 some really good points in terms of, regardless of
16 what is used, I do think there should be some
17 principles identified. At least there needs to be a
18 full description of what it is you're asking for with
19 some examples so that there can be perhaps a dialogue
20 so that the person who's recording it or collecting
21 it, would know exactly what the intention is, so that
22 that's much, much better defined than we have today

1 which there is no clarify as to what really is it
2 that's encompassed here. So I think that would be
3 very helpful to insure that that gets done.

4 MR. ELFERING: Brian and then Mike.

5 MR. COVINGTON: Okay. I just want to
6 follow up on Mike's question and answer. And this
7 expounds a little bit -- well, it does expound
8 outside of the volume arena which we'll get to but
9 currently, according to 5000.2, the Agency has the
10 ability to review any plant information that's
11 collected that's used to make a food safety decision,
12 i.e. any support, justification documentation, fire
13 hazard analysis. So with that, that would be
14 confidential information for the plant in which
15 volume could be in some products, would be included
16 in the hazard analysis because it could affect the
17 potential for a food safety hazard.

18 Now having said that, there's some language
19 in the Poultry Inspection Act that basically leads to
20 the fact that the Agency has the right to view this
21 information, confidential information, but they can't
22 share it outside of the Government. And then there's

1 some language in the HACCP Final Rule that talks
2 about some exceptions to FOIA requests when it comes
3 to HACCP records and confidential information. So I
4 guess maybe some clarification on how this
5 information would flow into that, with the
6 establishment's right to keep that protected as
7 proprietary or confidential versus having it
8 available to a FOIA request because, you know, that's
9 when you start getting into the statutes and the
10 legality of this whole discussion.

11 DR. ENGELJOHN: To answer the question,
12 this is Engeljohn, presently the information that the
13 judgments the inspector makes about the HACCP system
14 and that food safety system, is something that's kept
15 at the plant. The Agency doesn't pull those records
16 and put it into its record system. And so that's the
17 reason why that information is that we don't release
18 that through an FOIA because we don't actually have
19 possession of it.

20 But once we take possession of it and use
21 it, then it does get into the scenario that it is
22 under the Government's possession, and then a

1 decision gets made on a case-by-case basis as to
2 whether or not it's confidential and proprietary and
3 all those decisions. So that gets made on a case-by-
4 case basis.

5 So our issue though is, we're taking the
6 information on a plant-by-plant basis to make
7 decisions about how inspection activity is conducted
8 in that plant. It is our view at this time that that
9 information likely would not be protected on a FOIA
10 case-by-case basis. Just like any other information
11 the Agency collects on that establishment. Every
12 single inspection finding that we have is releasable.
13 Every micro result is releasable, and it would be the
14 same here. That's our opinion today, and that may be
15 challenged and we may come up with further refinement
16 to it, but I think we should work under the
17 principles that that's what it is we're working under
18 right now.

19 MR. ELFERING: Michael, you had a question?

20 DR. RYBOLT: This is Michael Rybolt. Brian
21 actually asked the question I was going to ask, but I
22 guess that's where I'm still confused because the

1 data that you collect, the *Salmonella* data that you
2 collect, is FOIA-able because it's information that
3 you collect, but if it's information that the plant
4 is collecting as part of its HACCP plan, I guess
5 that's where we're trying to figure out how it's not
6 protected under that.

7 DR. ENGELJOHN: Our intention is to take
8 that information about volume, in this case volume
9 just being one of the factors that we would like to
10 rely upon, and use that to make a decision about
11 scheduling, about activity, and so it's much like the
12 information on the 10240 form now, that information
13 influences what we do in that plant with regards to
14 inspection activity. It is not protected.

15 MR. ELFERING: Ms. Nestor, and then we are
16 going to need to come to some kind of a conclusion
17 here and we're going to keep talking about volume.
18 I thought these were supposed to be easy.
19 Ms. Nestor.

20 MS. NESTOR: Felicia Nestor, Food and Water
21 Watch. I had an idea and now I think I've poked
22 holes in my own idea, but I'm going to offer it

1 anyway just to see if it pushes any. What about, you
2 know, the inspectors get an instruction to sample at
3 a plant. What about if the plant declared their
4 volume and then either on a random basis FSIS
5 instructed the inspector to verify it or the
6 inspector at his or her own discretion could say,
7 today I'm going to ask you to show me all of your
8 sales records for today's production. Now I don't
9 know how people keep records, but aren't plants
10 required to keep records for trace back purposes?

11 DR. ENGELJOHN: This is Engeljohn. Yes,
12 that's correct. Every single amount of product
13 produced, there's a bill of lading for by regulation
14 and by statute. All that's there. There isn't a
15 regulation that says you have to accumulate it
16 throughout the day and end up with a tally at the end
17 of the day. If there was, that would be the perfect
18 piece of information we could go to and just verify
19 against. And if the industry were to voluntarily
20 decide we're just going to do it that way, and
21 identify, we're going to keep this record and it's
22 going to be titled such and such, then we could

1 direct the inspectors to go and find out from the
2 plant if they have that, and if so, verify that, take
3 that number and just, you know, because that's the
4 number that you're going to be using, and it's
5 verifiable if we needed to verify it.

6 For those establishments that chose not to
7 do that, then we need another mechanism to be able to
8 get at it, but it sort of gets at your issue. Yes,
9 they're required to have this information by
10 regulation and by statute, but not in a form for
11 which it's tallied and readily accessible.

12 MS. NESTOR: But if you did it on such an
13 intermittent level, would you still have the problem
14 with OMB? I mean could you declare that the
15 inspectors could come two or three times a year and
16 require them to give you the bills of lading for that
17 day?

18 DR. ENGELJOHN: Well, actually we can do
19 that today. The issue is do I want the inspector
20 spending 8 hours adding tally sheets, you know? And,
21 no, I particularly want to although we think volume
22 is a critical issue that could have an influence on

1 public health protection. The issue would be how
2 could it be done in a manner that's most efficient
3 and effective, that is of a means for which it can be
4 verifiable in some fashion? It's no problem for the
5 inspector to make that estimate and ask the
6 establishment if they agree or not or would have
7 records to verify that in some way. They could do
8 that. It's just asking the industry to give us the
9 information is one for which I have to seek approval
10 for, and one for which I already know wouldn't be
11 able to get easily. And so the issue is then what's
12 the alternative? The alternative is to find
13 voluntarily maintaining some form in some consistent
14 manner or the inspector making that judgment, and
15 getting it verified or ratified or accepted or
16 cleared off on by the plant. That's not an issue.

17 MR. ELFERING: Well, we need to move on but
18 Kim just gave me what the Agency currently collects
19 as kind of a range, where the inspector would mark
20 off the typically produced amount of product in a
21 day, and that's across all shifts. The first one
22 would be none. The next range was 1 to 50 pounds.

1 The next range is 51 to 250. The next one is 251 to
2 500, 500 to 2,000, 2,000 to 10,000, 10,000 to 50,000.
3 And these ranges, would that be something that the
4 industry would be willing to provide FSIS? In those
5 ranges.

6 MR. COVINGTON: I can speak for my company
7 and within those ranges, it's a pretty easy answer
8 for us, and with a lot of other companies because
9 they are so small from the top to the bottom, you
10 know, that we could very easily say, yeah, we
11 produced over the 50,000 pound limit, but I still
12 think it gets back to you do not have a good
13 estimation even at that level as to how much we
14 produce because a very large grinding establishment
15 may produce 600, 700,000 pounds a day. To say over
16 50,000, it's still not fair to put somebody produces
17 75,000 in with somebody producing 600,000 pounds.

18 MS. GREEN: And, Brian, I guess one of the
19 things, if you were willing to do, I think we would
20 definitely want to revisit those ranges and certainly
21 get industry input on something that might be more
22 appropriate, but I guess floating the idea by you

1 all, if --

2 MR. COVINGTON: Yeah, and I think we would
3 probably be open to that, but I think getting back to
4 Joe's comment earlier, I think we would have to
5 define product category, process category, because
6 you take a beef slaughter operation, how do you
7 determine that volume? Is it carcass weight or is it
8 cutout weight? Because you've got a lot of product
9 that's a lot of weight that's not being inspected
10 because it's inedible product. So that would be, you
11 know, the next discussion.

12 DR. YANCY: Al Yancy, U.S. Poultry and Egg,
13 and I think that was one more of the multitude of
14 reasons why I was focusing on pounds shipped because
15 that gets to the heart of what you're talking about.
16 It gets to the *Lm* example that I've spoke about which
17 Dr. Engeljohn has spoken to, but it gets right to the
18 heart of what you've just said. You've got your
19 product categories because you know exactly how many
20 pounds of product code 1, 2, 3 you produced, how many
21 you produced of 4, 5, 6, and that tells you whether
22 it's ready-to-eat, ready-to-cook, and all the other

1 information that you would want to know.

2 So pounds shipped to me again to that very
3 issue gets what you want more so than pounds
4 produced, and it takes that whole issue of what
5 you've just covered which is a valid question and
6 takes that off the table.

7 MR. ELFERING: Okay. Let's go back to the
8 original question. We've been discussing volume. We
9 really never even touched on some of the other
10 issues. So we need to get some kind of a
11 recommendation. So shall we go over -- the question
12 is what type of industry data would be appropriate
13 for use in a risk-based inspection algorithm for
14 processing establishments, in its presence or
15 absence, enumeration, serotype, subtype data, for
16 pathogens in product? We also have plant
17 environmental monitoring data. Maybe we should take
18 these. We talked about volume a lot. What about the
19 very first bullet, presence or absence, enumeration,
20 serotype, subtype data, for pathogens in product?
21 Dr. Engeljohn.

22 DR. ENGELJOHN: This is Engeljohn. If I

1 could just give some perspective here, maybe to get
2 the thought process going.

3 The industry does a substantial amount of
4 testing overall in some establishments, an
5 exceptional amount of testing, and the issue becomes
6 one of they have that program in place, it presents
7 some obviously risk control in the sense that product
8 is diverted from the raw product marketplace, if it's
9 raw beef trimmings as an example. And there is no
10 means by which we capture that now to say that a
11 program designed such to have high level of
12 competence of finding a low level of pathogen, to
13 give credit to that, so that, in fact, that's
14 recognized. That's one thing.

15 Defining the sampling procedures is
16 another, and within the beef industry, that's fairly
17 well defined now. There's some standardized methods
18 that the industry is doing, and so that it's probably
19 a little easier to proceed with that.

20 But also, if we knew how much product, the
21 industry itself, what its percent positive rate was,
22 as FSIS tracks its percent positive rate of product

1 produced, but if industry itself was sharing or
2 providing the information on how much was tested,
3 what the percent positive rate was, it would help
4 give some perspective about the national trends or
5 what's out there, what's being diverted, what's not
6 going into the marketplace, so that if, in fact,
7 there's evidence of increased numbers of positives,
8 that you're diverting out of the market, capturing
9 that information would in some fashion as well
10 perhaps help us predict that there's a high
11 prevalence season starting, or it's occurring in a
12 particular region. And we would never know that
13 through our own limited amount of testing that occurs
14 in a plant where we may be there in some cases no
15 more than four times a year or in other cases, maybe
16 once a month. So it's a way to capture that
17 information and try to find a way to use it to make
18 predictions about how public health protection was
19 put in place, what the exposure was likely and to use
20 the vast amount of industry data to supplement the
21 limited amount that the Agency has. So that's part
22 of the reasoning behind why that could be very

1 helpful to the Agency.

2 MR. ELFERING: This is Kevin Elfering.
3 I've got one question. This is a voluntary program.
4 Do you think you would ever get anybody to volunteer?

5 DR. ENGELJOHN: From my perspective, the
6 issue is why not? If the issue is -- and again I
7 would just say within the federal program, there has
8 always been concern about how inspectors would react
9 to positive tests that the plant finds. And our goal
10 has been to insure that our employees are trained
11 sufficient such that they react appropriately, the
12 goal being to find the pathogen and to remove it and
13 to get credit for that as opposed to getting dinged
14 for looking for it and finding it. And so this would
15 be a means to help better insure that we're taking
16 the appropriate actions. I don't know why there
17 would be objections to that.

18 MR. ELFERING: But I think one of the
19 things to consider, and I think one of the
20 representatives of the -- probably was even the
21 Veterinarians Association, they're already looking at
22 this data, either the IIC or from some type of a

1 supervisory standpoint. Isn't that system in place
2 that if there is a significant issue with positive
3 results that controls are taken at the plant level
4 and if it needs to be, can be escalated to the
5 district level and from there, if need be? So is
6 there really a true need? Do you already have the
7 system in place to deal with this or do you feel like
8 this information needs to come into Headquarters?

9 DR. ENGELJOHN: And if I could respond. The
10 reason why we're looking at a way to enhance that is
11 that we don't collect or document or tally that
12 information now in any records. So there's
13 observations made but there is no collection of that
14 and used in any way in terms of Agency decision
15 making other than on a case-by-case basis by the
16 inspector in that plant. The issue here being that
17 if the percent positive rate or if the -- as the
18 Agency's doing now is taking its positive isolates
19 for *Salmonella* in the raw product program and putting
20 that into PulseNet, so that we can better get some
21 perspective as to what is the type of exposure of
22 pathogens to humans in the products we regulate and

1 then what are they getting sick from. If the
2 industry is testing every day, multiple times a day
3 and they're finding positives, and they know what
4 types of *Salmonella*, as an example, are prevalent in
5 their operation, that information into a system to
6 look at what's available to the consumer, helps get
7 at the issue of attribution. It helps give a better
8 perspective of what's going into the marketplace and
9 is a likely exposure to the public. And that's what
10 we're trying to get at.

11 MR. ELFERING: Yes. Isabel.

12 DR. WALLS: Hi, Isabel Walls. Coupled with
13 that, what would be really useful for us is what
14 interventions industry is using to eliminate the
15 pathogens so that we can look at these from the
16 perspective of, you know, what's effective. And as
17 we consider, you know, inspection, if we see such
18 intervention as being particularly effective, we
19 could look at that like with *Listeria*, you know,
20 looking at risk-based testing let's say. If we know
21 certain interventions are effective, that would be
22 very helpful. Right now we do not know which

1 companies are using which interventions, and again,
2 it's not something I think we're allowed to ask. So
3 it's a data gap, and I think if we're thinking of
4 doing a pilot that would include either volume or
5 pathogen, I think intervention would be really,
6 really helpful to us and globally to everybody.

7 DR. RYBOLT: This is Michael with the
8 Turkey Federation. The problem with knowing what
9 interventions work is that, you know, during the
10 meetings that we've had discussions with our tech and
11 reg members and -- the different technologies
12 symposiums we've had, is you can take that
13 information from one plant, and it may work in that
14 one plant, but it's not going to work over here in
15 this other plant. So I don't know. Maybe you would
16 get enough information to be able to make a
17 determination about what works, but from our
18 discussions, so far, as we've had the same people
19 doing the same thing, it didn't work, and they were
20 essentially the same operation except they were
21 different companies.

22 DR. WALLS: I still think that, you know,

1 the *Listeria* regulation is a good model, where we
2 have specific interventions like, you know, if it's
3 no post-packaging exposure, let's say or if it relied
4 on sanitation alone, and if we could come up with
5 something similar let's say for *E. coli* O157:H7 or
6 *Salmonella* in chicken, you know, the bigger picture
7 down the road, that's going to be very helpful to us.

8 DR. RYBOLT: But you're talking a RTE
9 product versus raw product, too. There's a
10 difference.

11 DR. WALLS: True. But, you know, steam
12 pasteurization has been very effective on raw product
13 on the whole or water rinses. There are
14 interventions that work on raw product.

15 MR. COVINGTON: A question for Dr. Cutter,
16 being a microbiologist. Do we have enough or for the
17 Agency, do we have enough information on the
18 different *Salmonella* serotypes as far as their
19 ability to survive in different climates and how we
20 get kill on some of these different types of
21 organisms? Because I mean *Lm* is one organism. O157
22 is one organism, and then we've got *Salmonella*

1 *enteritidis* Kentucky. You've got all these different
2 ones. I mean do they react differently?

3 DR. CUTTER: My data is somewhat limited.
4 We do know that whatever interventions we're doing
5 for *Salmonella* will control DT104. We know that
6 there are other interventions that can control, you
7 know, similar organisms, but I don't think there's
8 enough information out there to truly determine
9 whether one intervention fits all. Would you agree,
10 Dan?

11 DR. ENGELJOHN: Yes, we absolutely do agree
12 with that but I'll just use the example of online
13 reprocessing which is an area where we have some
14 knowledge as to which types of interventions are in
15 place within those operations because they seek prior
16 approval from us, and just knowing what they have in
17 place through their no objection letter, and then
18 looking at their *Salmonella* data or looking at their
19 NR data, not that you can make definitive cause and
20 effect determinations, but you can see that those
21 operations that use this type of intervention perhaps
22 have this general type of percent positive rate in

1 terms of our testing versus another such study could
2 lead us to at least provide guidance to say for
3 operations using certain types of interventions, we
4 would want them to focus on sanitation, or we would
5 want the industry to know that. Or it would be
6 something for which we could raise with our industry
7 or research partners to say, some things don't seem
8 to be as effective. Could you study this? So
9 capturing what's being done is one thing. How
10 effective it is, is another. That's sort of what
11 we've done with the *Listeria* program where we ask
12 what's being done, how much do you produce, what's
13 your testing frequency, things like that, to capture
14 this general information that can be used in a
15 general way to see if there are associations. But I
16 would agree right now for the raw products, they all
17 have some degree of effectiveness, and in
18 combination, they may or may not have more but
19 knowing who has what, is an issue for which we do
20 think has some relevance.

21 MR. ELFERING: You had a question?

22 DR. YANCY: Al Yancy, U.S. Poultry and Egg.

1 I've spoken to several of our constituents in the
2 broiler industry, none in the turkey industry, about
3 the *Salmonella* issue, the *Salmonella* initiative, and
4 the general consensus is that serotyping is a good
5 thing. Subtyping, it's not been part of my
6 conversation but serotyping is a good thing,
7 enumeration is a good thing, and I think that the
8 broiler industry, a majority of them, if not probably
9 all of them, on some level support that. I don't see
10 but one problem potentially with tracking the
11 intervention OLR or any other for that matter that a
12 company uses. And that one problem is a significant
13 one, and that would be drawing inferences that are
14 broad, such as this intervention seems to be the best
15 one or ranking them in some way, shape or form.

16 I think it might be very constructive
17 because I think what it will prove is just what
18 Michael has said, which is empirical but no one has
19 significant amounts of data that they're willing to
20 share that says what he said. But we all know that
21 it's true. We've seen those examples, and I think
22 collecting this information will show that, and I

1 think there is a misconception that we all have the
2 answer. We're just not willing to implement it or we
3 don't want to spend the money to implement it. True,
4 when we get in trouble, we find whatever we need to,
5 to get to the problem, but what works today doesn't
6 necessarily always work.

7 So I think tracking that information would
8 be good. It may teach a lot of us, including myself,
9 something but I think what it will show is exactly
10 what Michael said, that some things work better in
11 some cases than others, and there is no one specific
12 system that is the best one.

13 DR. RYBOLT: Kevin, this is Michael again.

14 MR. ELFERING: Michael.

15 DR. RYBOLT: This is Michael Rybolt again.
16 Al actually articulated better what I was saying.
17 I'm not saying that we shouldn't look at the
18 information. It's just the inference that may be
19 drawn from it. There have been instances before
20 where somebody says, oh, it worked over here. You
21 better use it. And it does not need to be dictated
22 because the plants, their food safety people working

1 with their inspectors, need to decide what works best
2 for them, and it can't be one particular, and I think
3 you understand that, but I just want to make sure it
4 was articulated. And, of course, Al did it better,
5 but also on a serotype issue in the subtyping, we've
6 talked within our constituency about, too, as well,
7 and the problem is collecting that information is
8 good, tracking that information is good. But when
9 you start getting into serotype with *Salmonella*
10 because there is so many of them, you have to be
11 extremely careful not to say that, well, all the
12 hazards come from turkeys. All the hazards that are
13 in humans come from turkeys, because you don't know
14 how many *Salmonella* hazards are coming from the
15 tomato outbreaks.

16 I can't remember what serotype it was in
17 the peanut butter but, you know, some of those other
18 places where we're not getting the serotype
19 information from and some of the lack of reporting
20 *Salmonella* outbreaks. And again, we get into PFGEs.
21 It's exactly the same thing. Just because you're
22 seeing a lot of it from turkey, well, maybe that's

1 because that happens to be the one that is the most
2 common among all the different possible vehicles out
3 there. So we've got to be careful, having that
4 information is good information and information that
5 industry should take a look at, and that the Agency
6 should take a look at, but I don't necessarily say
7 that that is the direct causal relationship. So we
8 just need to be careful there.

9 MR. ELFERING: Yes, Jay.

10 MR. WINTHROP: Jay Winthrop with AAMP. As
11 I look at the list that's up there, and you consider
12 the fact that anywhere from 90 to 95 percent of the
13 USDA plants are small and very small plants, are you
14 worried about a consistency issue basically because a
15 lot of the small guys probably aren't carrying out
16 near the testing, nor going near the extreme some of
17 the large companies are. And the data's just not
18 going to be there, whereas volume, it's a pretty easy
19 quantifiable number that everybody can measure.

20 MS. GREEN: I think we still some utility
21 again, as we said before, when we sort of view this.
22 We do see it as voluntary but as Dr. Engeljohn has

1 made reference to, too, when you sort of look about,
2 you know, where we're trying to go with risk-based
3 inspection, it is the larger volume plants that we're
4 interested in, and they are going to be the ones that
5 have some of this data.

6 DR. YANCY: Al Yancy. Just one quick
7 point. I want to make sure that that at this point
8 is clear as well, is that there is a vast amount of
9 *Salmonella* data, but that percentage of it that is
10 serotyped, that percentage of it, which is enumerated
11 in that order, is markedly decreased. Most of what
12 the industry has is plus, minus, plus, minus, plus,
13 minus. Very little and very little serotype and
14 almost no, not no, but approaching no comparatively
15 speaking enumeration. It's done in cases where the
16 plant is really in trouble, they're trying to get to
17 the bottom of the situation, or they're testing some
18 new processes to try to make sure that those
19 processes are going to do for them what they want,
20 whether they're in trouble or not. It's not a
21 consistent thing in any company of which I'm aware.

22 So the vast majority of the data,

1 historical and even present, that exists is plus,
2 minus only.

3 MR. ELFERING: Okay. We need -- Michael,
4 you have a question. We need to formulate a response
5 here.

6 MR. KOWALCYK: I'll try to be brief. With
7 respect to the enumeration issue, is that because --
8 it is more cost prohibitive to do that and collect
9 that data. Is that why industry tends to just look
10 at the plus or minus movement of it?

11 DR. YANCY: Two reasons, not specifically
12 the only two but these are the two big ones. Cost
13 prohibitive and a side bar on that is availability in
14 that who can do it and how much time it takes and how
15 much it costs. All those things are wrapped into
16 one, and the other is why? And that's what I've been
17 harping on. That's what the industry on now is
18 what's the point of knowing exactly how many cells
19 when we're dealing with a plus, minus issue?

20 So that's why I say that the broiler
21 industry is getting more and more invigorated about
22 doing exactly what the Agency is talking about doing

1 which is looking at enumeration. We're saying we
2 need to go farther in that direction, and I think the
3 capacity and the costing will be driven by the
4 business. When more people want to do it because
5 there's a reason to do it, i.e. it's science driven
6 instead of the other, I think that capacity will come
7 along and the availability and the costing will come
8 down.

9 MR. KOWALCYK: And one other comment about
10 the data either being voluntarily collected or even
11 requiring that it's collected. My concern is, I mean
12 it was brought up with respect to the small
13 producers, and there was a comment made about you're
14 interested really in the larger facilities. Now does
15 that mean that -- I mean they're all regulated under
16 the same regulations, and if the Agency is going to
17 roll out RBI across the entire industry, does that
18 mean that there's going to be basically a different
19 strata of plants based on their production volume and
20 will they have different algorithms? Because I mean
21 the volume range is a big issue, where you're in the
22 top range, half a million pounds per day, versus a

1 quarter of a million pounds per day, this is a
2 substantial difference when you look at the actual
3 data, but they would both be in that same large
4 bucket. And I'm just trying to wrap my head around
5 if that data is going to be voluntarily submitted to
6 the Agency, could there be some self-selection bias
7 in that information in applying that to the entire
8 industry could become problematic.

9 MS. GREEN: I think bias is something we
10 would definitely have to look at, but on the other
11 hand, if we don't get the accurate estimates from
12 industry, for whatever we might be looking at, be it
13 pathogen data or volume data, don't get accurate
14 data, we will be relying on what data we have. So we
15 see some benefits in making it as accurate as you
16 can.

17 On the other note, you just gave me
18 something. You know, we're really trying to work on
19 and look at what the next algorithm should be. You
20 just gave me another idea.

21 MR. ELFERING: You can't add anything on
22 here.

1 MR. KOWALCYK: I apologize to the Chairman.

2 MR. ELFERING: Okay. If we were to
3 formulate a response, to this question, the Committee
4 makes the following recommendations for question 1.
5 A, how would you answer that? Any suggestions from
6 the Committee?

7 If enumeration and serotyping information
8 is not being captured right now by plants, it's
9 pretty meaningless to ask for it. So if there would
10 be a voluntary program and a plant that would
11 volunteer for this, would it be just the presence and
12 absence.

13 UNIDENTIFIED SPEAKER: That's what they're
14 doing now. That's all we can ask for.

15 MR. ELFERING: Okay. And how about plant
16 environmental monitoring data including presence and
17 absence, enumeration, serotype, subtype, data for
18 pathogens? I would -- the question first of all, how
19 many plants are doing any type of environmental
20 testing other than for *Lm*? Is any plants doing any
21 other type of environmental? So really that probably
22 would not be readily available at all.

1 DR. ENGELJOHN: Just as a suggestion to be
2 thinking about in the *Salmonella* initiative meeting
3 we had in February 2006, we had some research present
4 information that the equipment, the scalding
5 equipment, the pickers, are known to be, unless
6 they're appropriately sanitized, can, in fact, be the
7 cause for recontamination or a source of *Salmonella*
8 or *Campylobacter* that isn't removed from the prior
9 flock or the prior day. And so I would contend that
10 there are individuals out there who are looking, not
11 just with *Listeria* but looking to make sure that
12 equipment and other sources are not part of the
13 contamination problem.

14 MR. ELFERING: But that again would be
15 presence and absence very likely. If there is
16 environmental testing being done in those plants, it
17 would be just for presence and absence.

18 DR. YANCY: Al Yancy, U.S. Poultry and Egg.
19 I know the Committee's making this recommendation, so
20 I don't want to misspeak, but just very briefly. I
21 would venture a guess that the data that exists for
22 any environmental which would probably be much

1 smaller than anything else I've spoken about to this
2 point, most environmental testing, if not -- well,
3 the vast majority of it is *Lm*, and you've covered
4 that.

5 Any other environmental or equipment
6 testing would have been part of, in most all cases,
7 an operational sanitation issue, not a pre-
8 operational, because the thought process is in these
9 cases, even if it's clean when you start, the minute
10 you start running, you've already contaminated those
11 surfaces with *Salmonella* and it's what you do during
12 the process, not necessarily before the process. So
13 any other data that was gathered would be almost
14 entirely operational rather than pre-operational and
15 I would be willing to bet that it's plus, minus, like
16 everything else.

17 DR. ENGELJOHN: One other example then,
18 just so we're aware of all the issues, but in terms
19 of *Salmonella* control in poultry in particular,
20 swabbing the houses, doing drags there, and bringing
21 data along with the birds to the slaughter facility,
22 is one way that an operation would know whether their

1 system is designed to address the pathogens coming in
2 and perhaps the load of pathogens if they're looking
3 to see what's coming to the slaughter facility. So
4 that's another form of environmental testing that
5 industry does do that could, in fact, be something
6 that could feed into a mechanism to be protective of
7 public health.

8 DR. YANCY: For that information, you may
9 very well have some serotyping. In those cases that
10 Dr. Engeljohn has brought up, I was thinking
11 environmental as in the plant that -- he's thinking
12 much more open and broader and that's a good thing.
13 I agree with him. That data is probably -- there is
14 drag swabs. There are litter samples, and in those
15 cases, a lot of it is plus, minus but you probably
16 have the best chance in some of those cases of
17 actually getting some serotyping.

18 DR. NEGRON-BRAVO: Edna Negron. I just
19 want to raise a question. Is that too difficult to
20 get information from the industry on what they are
21 doing? You know, just like a tally with the
22 inspectors. We're assuming, and I assume it's right,

1 most of them will be plus and minus. I agree with
2 that but we could ask and get for future information,
3 ask them, what kind of information are you getting in
4 your analysis, just plus or minus or enumeration, and
5 get a feeling for next time, like doing a survey kind
6 of information, because that could be easy to get it.

7 DR. ELFERING: So in other words, really we
8 could formulate this that whatever the plant does, if
9 they do presence, absence, that's what's going to be
10 available to you. I would think serotyping would be
11 real difficult with drag swabs.

12 MR. FINNEGAN: Mike Finnegan. Inspectors
13 in ready-to-eat plants, part of their risk or part of
14 their tasks is to go look at the ready-to-eat. Is
15 that right? I mean do they have to do so much
16 sampling? Don't we have to look at the environmental
17 sampling? I mean so we would have that through the
18 inspector, would we not, you know, the results
19 because it's plant environmental monitoring data?
20 Would that not be available to each inspector in the
21 ready-to-eat?

22 DR. ENGELJOHN: Well, if the plant has it,

1 the inspector could view it and verify it but the
2 inspector doesn't collect that today. The issue here
3 is finding information industry may have to
4 supplement that which the Agency has to better inform
5 what is the control and what is the level of control
6 in a particular operation?

7 MR. FINNEGAN: I was thinking more of
8 looking at the plant's records for environmental
9 sampling and if it be a plus or minus, if you've got
10 *Lm* or not. It has to be available. You know,
11 couldn't we gather some of that information from the
12 inspectors is what I'm asking here?

13 MR. ELFERING: As I'm trying to formulate a
14 response here to, it's getting more difficult. If
15 you were to have 10 plants that would volunteer for
16 this, and three of them did enumeration and
17 serotyping, and the rest of them didn't, would that
18 skew your data? So would you want -- I mean the most
19 you're going to get in some plants is presence and
20 absence. Would you not want that all from all the
21 plants and nothing more?

22 DR. ENGELJOHN: Well, if we're talking

1 poultry here in terms and this was an initiative
2 related -- the issue would be for consistency, but
3 the point is trying to use the data to be better
4 predictive of what is, in fact, the impact on public
5 health. And the Agency has a very limited amount of
6 data that we collect, the Agency does. The industry
7 has a substantial amount that they're likely
8 collecting, and together could give a bigger, better
9 picture of what is, in fact, happening with product
10 going out the door. That's the purpose of getting
11 the information. Plus or minus gives us one thing.
12 More descriptive information that's characterized
13 gives a far more specific picture and can be better
14 used in terms of getting at an attribution issue. So
15 it's just degrees, how much is available can be used
16 one way. If there's more information, you can use it
17 in another.

18 MR. ELFERING: So if there would be more
19 information available, you would want it even if it
20 was just from a small portion of the plants?

21 MS. GREEN: Yes, but I think also to go
22 back to Mike's question a little bit, I think the

1 model you gave is something that we might be able to
2 work with, too. Obviously there would be issues that
3 we would have to work out. And that goes to when I
4 was talking about a pilot project sort of having two
5 models. Give us data or we verify data. So that
6 might be something we could work with, too.

7 And while they're not specific questions,
8 Kevin, I am kind of hoping we, you know, to the
9 extent that we could wrap these around a pilot
10 project, we'd be very grateful.

11 MR. FINNEGAN: What I'm referring to is the
12 plant environmental monitoring data, just that. I
13 know that's available to the inspectors. The
14 inspectors could write it down, keep track of it. I
15 don't see why not.

16 MR. ELFERING: Yes, Michael.

17 MR. KOWALCYK: Michael Kowalcyk. We're
18 talking about, you know, it seems to be going in the
19 way of, you know, presence or absence of pathogens,
20 environmental testing. Are you at a point where you
21 can share with us a little bit about if you had that,
22 I'm thinking of, you know, just how the data would

1 look for that, and does that meet your expectations
2 for whatever this algorithm is going to be, and
3 basically I'm trying to get a sense for what is your
4 dependent variable in this model? What are you
5 trying to predict? You're obviously looking for a
6 way to rank plants based on risk but risk of what?
7 Is it a negative sample over a positive sample? So
8 I'm just trying to wrestle with that. And then
9 looking at, you know, presence of these pathogens and
10 the product test, I mean would that be a 0 1 variable
11 and then that would go into whatever this algorithm
12 is? Is the Agency at a point to share that level of
13 detail? Because I'm struggling with --

14 MS. GREEN: Yeah, I don't think they're
15 quite there but, you know, the idea is we will be
16 completing fairly soon, this fall, the technical
17 paper that will really lay out some of what you're
18 taking a look at.

19 But the bigger question, and it goes back
20 to exactly what Dr. Engeljohn said. Our goal would
21 be as that algorithm would really relate to public
22 health, and it would be a predicator of risk to

1 public health.

2 MR. KOWALCYK: So your dependent variable
3 would be some type of measure of foodborne illness in
4 a time period or --

5 MS. GREEN: I don't think we're there yet.

6 DR. ENGELJOHN: We're not capable of doing
7 that now but that's part of the reason why -- what we
8 have is the CDC data which from that we know what
9 serotypes and what subtypes are related to public
10 health. We know from our own inspection results, our
11 *Salmonella* testing program, what is the -- when we do
12 a baseline study or when we do the regulatory test,
13 they tell us different things and how we can use that
14 data, but it gives us some perspective about the
15 exposure of the public to poultry as an example, or
16 to in ready-to-eat products, we have the
17 noncompliance rate of how often we find *Salmonella*,
18 *E. coli* or *Listeria* in a ready-to-eat product. And
19 so that information gives us some perspective about
20 what the likely exposure is.

21 What we would use the information for would
22 be that's what we have from the FSIS program and

1 supplement that with the industry's to see if that
2 more robust amount of information about how much is
3 produced and what the positive rate is, whether or
4 not that gives us a better handle on contributions to
5 the public health. So we use a risk assessment to
6 make those tie ins.

7 MR. KOWALCYK: Okay.

8 MR. ELFERING: Okay. It is 4:30. We've
9 got the room all night. We don't? Dr. Harris, I'm
10 going to ask you to answer this first question and
11 come up with some language and then that will give an
12 opportunity for some of the newer members to be able
13 to start looking at the next questions, and we need
14 to start on one of these.

15 DR. HARRIS: Which question am I answering?

16 (Laughter.)

17 MR. ELFERING: All of them. The very first
18 one. In the context of establishing a pilot program,
19 to collect establishment specific industry data for
20 possible use in allocating inspection resources, FSIS
21 requests the Subcommittee to consider the following
22 questions.

1 What type of industry data would be
2 appropriate for use in a risk-based inspection, RBI
3 algorithm for use in processing establishment? What
4 would you recommend would be our response?

5 DR. HARRIS: Honestly I'm not sure we have
6 a consensus here. We've asked a lot of questions. I
7 don't know how many of them we've answered.

8 MR. ELFERING: I agree but I think we have
9 to have a starting point, and then we can discuss it,
10 and I guess I'd like your input from this first, and
11 then we can add to it or subtract from it.

12 DR. HARRIS: Okay. I'll work on that. Let
13 me formulate here a little bit.

14 MR. ELFERING: Okay. Do we want to take
15 about a five-minute stretch break while --

16 MS. GREEN: Thank you.

17 (Off the record.)

18 (On the record.)

19 MR. ELFERING: We'll go back on the record.

20 Dr. Harris --

21 DR. HARRIS: Yes.

22 MR. ELFERING: -- has come up with --

1 DR. HARRIS: Present.

2 MR. ELFERING: -- has come up with some
3 draft language and Dr. Cannon is going to graciously
4 put it into the computer, and then we can kind of
5 massage it from there. How does that sound?

6 DR. HARRIS: Let's go with this. I've got
7 some draft bullet points right now that I'm working
8 on putting into language if you will. My intention
9 after the discussion was to start off with sort of
10 the acknowledgement of the difficulty of this, to get
11 your arms around this and to clearly define what it
12 is we mean by data, and understanding that it is
13 extremely variable from one plant to the next on what
14 type of data they have, and acknowledging that the
15 types of data that are listed there in our question
16 would, many of those, especially presence, absence of
17 pathogens, and enumeration data when available,
18 obviously would be some of the most useful data
19 because it is a little more clearly defined, but at
20 the same time, we have to acknowledge that all
21 testing schemes are not created equally, that every
22 plant that is doing testing has designed their

1 testing scheme with a specific purpose, to accomplish
2 a specific objective and, you know, so every one of
3 these as I list them, you know, I thought of specific
4 caveats that kind of go with those.

5 So if we're talking about presence or
6 absence of pathogens or their indicators in products,
7 you'd have to acknowledge the limitation of what was
8 the objective when that testing scheme was designed
9 and what do the results actually tell you about that?
10 When talking about volume data, how do we -- the
11 caveat there is, yes, it's useful but the caveat is
12 how do you collect it, how do you define it. It is
13 going to be produced versus shift, and how do you
14 maintain ongoing accuracy of a moving target like
15 that?

16 Relative to industry data in general, I
17 think there is an ongoing concern about the potential
18 public availability of sensitive industry data and
19 plant specific data that could be either misused,
20 misinterpreted or otherwise harmful if it were
21 released publicly. So again I'm working on, you
22 know, putting that more in paragraph form in complete

1 sentences. I apologize but it's difficult enough
2 just pulling bullets together out of our discussion.

3 Other data that potentially could be
4 useful, some of the sanitation effectiveness
5 monitoring tools that are used, the ATP indicators,
6 those are good sort of plus, minus kinds of
7 indicators that might be useful. Again, not
8 everybody uses those though. They're used quite a
9 bit but that varies greatly,

10 Interventions that are used even in
11 processing establishments, again the caveat there is
12 just telling me that a company uses an intervention
13 means nearly -- it means more than nothing but barely
14 more than nothing. If I don't know how it's being
15 used or how it's effectiveness is being verified on a
16 day-to-day basis, is extremely variable from one
17 plant to the other, and so that's what I came up with
18 so far, Boss.

19 MR. ELFERING: All right.

20 MS. GREEN: Kevin and Joe, if we could also
21 discuss a little bit that there was some, some
22 consensus around the thought that we could explore

1 the volume data maybe in terms of range data a little
2 bit more, that would be great.

3 MR. ELFERING: Okay.

4 MS. GREEN: Thank you.

5 MR. ELFERING: She wants to get out of here
6 with some sort of victory.

7 (Laughter.)

8 MS. GREEN: I think it's my boss, Dr. Carol
9 Maczka, don't come back unless you get a pilot
10 program.

11 DR. HARRIS: The question you didn't ask us
12 is should you do a pilot program to start with but
13 we'd assume you've already answered that question.

14 (Laughter.)

15 MS. GREEN: I didn't but many others in the
16 Agency have.

17 MR. ELFERING: Well, I appreciate Joe
18 working on that, and maybe I can just let him
19 continue on with doing some writing and maybe we can
20 pick up question three.

21 This is based, of course, on the assumption
22 that we have come up with some kind of consensus,

1 that there is data that should be collected and that
2 would be available, how would the Agency obtain the
3 data, the mechanism of collection, either by direct
4 from the industry to FSIS databases via the Internet,
5 contract laboratory data or collection as part of an
6 inspection activity by FSIS inspectors of industry
7 records? Michael.

8 DR. RYBOLT: This is Michael Rybolt. I
9 would just say I think it's going to have to be a
10 variety of sources or mechanisms. I don't think you
11 can dictate one particular mechanism to get that
12 information in. I'm talking about small guys. They
13 may not have Internet access. You know, they may not
14 use a third party laboratory. Maybe they do, I don't
15 know. I guess they would if they're that small. So
16 I think it would probably be a variety of sources or
17 mechanisms to share that information. Whichever way,
18 it would have to be streamlined so that they all seem
19 to come in to get the right information in the same
20 format, but it's going to have to be a variety of
21 mechanisms.

22 MR. ELFERING: Okay. That's perfect.

1 MR. FINNEGAN: Yeah, I agree with that.
2 Some of this information, you're going to have to get
3 from the Government inspectors on what is that
4 bullet, down to C. They can e-mail it directly but
5 some of this will come from the inspectors.

6 MR. ELFERING: Dr. Cannon, were you able to
7 capture all that thought, that particular one? Both
8 of the comments here, and I think that's probably
9 going to be our response. Yes, Isabel?

10 DR. WALLS: Well, I think we have to be a
11 little careful because this is where we have to
12 consider the criteria for accepting the data given
13 that you might or might not give us any. We're then
14 going to have to decide whether or not we're going to
15 accept it (laughter) not to be picky or anything.
16 But going back to what I was saying earlier about the
17 quality of data, bias in data sets, we do need to be
18 thinking seriously about, you know, how we're going
19 to accept data. If it's coming let's say from a
20 third party laboratory, that's one thing, but if it's
21 coming direct from the industry, that might be looked
22 at differently.

1 MS. GREEN: Isabel, that's question number
2 4.

3 DR. WALLS: Oh, it is? Okay. I'm moving
4 this right along, huh?

5 (Laughter.)

6 DR. RYBOLT: This is Michael Rybolt again.
7 The only reason there's going to have to be a variety
8 of mechanisms is because if you don't, I think you
9 might run into Small Business Administration. I mean
10 if we're talking beyond the pilot, we're talking, you
11 know, long term, I think we're going to run into a
12 lot of other issues that may come into play. So
13 you're going to have to leave that option open.
14 That's the reason of my comments and such.

15 MR. ELFERING: Okay. Then why don't we
16 move onto question 4. If industry data are used, how
17 does FSIS insure data quality? Either by
18 verification by inspectors, use of standardized
19 methods and laboratory certification, or the use of
20 third party audits or any others.

21 MS. GREEN: And, Kevin, I'll just add
22 there, too, is that I would kind of sense that an

1 answer similar to number 3 might work here, but we
2 would also like you to try and discuss and capture a
3 little bit about maybe the pros and cons of each,
4 too, even if you go with a variety of methods, it
5 would probably work.

6 MR. ELFERING: And I think we probably
7 have, you know, some of the pros and cons. I mean in
8 an ideal world, you would want one method of
9 submission but, you know, you've got pros and cons.
10 One of the negative things would be is if you would
11 prefer to have it via Internet, through a secured
12 website or something, and you have a plant that
13 wouldn't have either the technical ability to be able
14 to do that or the equipment, you've just shown them
15 out of your voluntary program.

16 So I mean I think you get to the point
17 where the pros and cons are, is that everybody is
18 going to have varied levels of technology, and you
19 don't want to eliminate someone because they don't
20 happen to have that.

21 MS. GREEN: I think that's an excellent
22 point to capture.

1 DR. WALLS: And it raises a bigger issue.
2 I mean those facilities that are large and have lots
3 of money, are going to be doing perhaps more testing
4 than those that are very small and don't have a lot
5 of money, and that's an issue I'd like you all to
6 think about, you know. If we're going to use those
7 data, you know, what does that mean for the small and
8 very small who may not be able to provide data. They
9 may not do any testing. I'd like your thoughts on
10 that.

11 MR. ELFERING: Well, you may also have some
12 small plants that really, if you look at it from a
13 volume standpoint, they may be sampling at the same
14 levels as a large plant. They might be only taking
15 two samples a year but based on their volume, as
16 opposed to a facility that's taking 10 samples a day,
17 it might still equate to how it affects the public,
18 what's the, what is the impact on public health from
19 the standpoint of the volume that's actually going
20 into commerce.

21 DR. RYBOLT: And that's why it has to be
22 voluntary, just want you said. If they're not taking

1 samples, this has to be a voluntary, not mandatory
2 system. And an establishment should not be penalized
3 because they don't have data to share as well. We're
4 talking in an RBI system.

5 DR. WALLS: Again I think this is a very
6 difficult issue, and there's a whole lot of parts to
7 it which is why we need the advice of this Committee.
8 There's a lot in here to think about.

9 MR. KOWALCYK: This is Michael Kowalczyk. I
10 have a comment that follows up with that is getting a
11 better sense, we're providing recommendations on what
12 data we feel is appropriate for a pilot program and
13 how it would be collected. What's the end game here?
14 Is the end result of the pilot game findings that
15 these types of things, these testing results, these
16 interventions, these volume ranges, will lead to
17 something that will be applied to the industry as a
18 whole? Because to Michael Rybolt's point, it's
19 voluntary because people won't be doing the testing,
20 they have nothing to really volunteer. But if it's
21 going to be applied to the industry and the
22 inspection intensity is going to be allocated based

1 on these pilots, some consideration needs to be given
2 to, one, is there a need for the data to be collected
3 from a census of all the producers because you want
4 the most accurate ranking? Or are you going to try
5 to apply that ranking based on a sample that might
6 not necessarily be reflective of the overall industry
7 because if plants volunteer this data, that's fine
8 and the pilot would go on and you would get some
9 results from the pilot, but applying those results
10 could become problematic.

11 MS. GREEN: I think there will definitely
12 be some challenges but I also think that having the
13 data is going to make what we're doing a lot more
14 accurate and a lot more relevant, and having some of
15 this data is also going to allow us to evaluate, even
16 for the voluntary, allow us to evaluate the data that
17 we're estimating I think in a more relevant and
18 appropriate manner, too.

19 And I'll also turn it over to Dr. Engeljohn
20 because I think in sort of a bigger picture, one of
21 the things you mentioned is I think we see this as
22 also potentially providing -- overcoming some inertia

1 and sort of just rolling up our sleeves and really
2 starting to look at this. And the example that
3 Dr. Engeljohn gave me had to do with *E. coli* 10 years
4 ago, and how things have changed. So I think we also
5 may be in a bigger picture. I mean I know we're kind
6 of talking about it in the context of RBI, and sort
7 of see it as a way to overcome some inertia about,
8 you know, as you've heard us say before, we can only
9 collect and do a fraction of what industry is doing.
10 And that's some great data that really could go a
11 long way towards protecting public health. So, Dan,
12 do you want to add anything to that or --

13 DR. ENGELJOHN: Just to be general in terms
14 of how we use it, the point being that as Kim's
15 saying, that hopefully the information that we gather
16 and assess will give us some perspective about what
17 information is relevant to make predictions about how
18 inspection systems impact public health. And where
19 should we put our focus in terms of what should we
20 expect from industry, either through regulation or
21 through other means but to assess that. And these
22 pilot programs are intended to be able to get a

1 greater data set to make some of those inferences
2 from.

3 Because ultimately, we would want to be
4 able to find a way, as we view it in the Government
5 anyway, or at least I do as a policymaker, is to
6 credit those operations that are doing more, that can
7 demonstrate that their controls are, in fact,
8 effective, should be given some form of credit for
9 that, so that we would apply our limited resources in
10 those operations who don't have the capacity to do
11 so, and that present a risk.

12 And so that's the point here, and I think
13 that's part of the example with *E. coli* or with
14 *Listeria*, is those operations that we found ways to
15 effectively demonstrate, that they are controlling,
16 would be where we would want to focus our resources.
17 We would want to do some spot checks there, make sure
18 things continue on in that operation, but to be able
19 to use our limited resources using industry data to
20 supplement that, to make decisions on where we could
21 focus elsewhere. So that's the goal here.

22 MR. KOWALCYK: My concern still is though

1 if it is voluntary, you're risking getting a skewed
2 sample of data from industry just based on who has
3 the capability to provide it. It's not a malicious
4 thing or anything like that. It's just certain
5 producers have the wherewithal to provide it, whereas
6 you could be missing a large slice of the regulated
7 industry and applying the results from this pilot
8 program to that population and that I would argue
9 will cause problems either possibly legal or taking
10 regulatory action based on something that really
11 wasn't developed on that type of plant.

12 So I would recommend that it may have to be
13 voluntary but if it could be more of a solicited
14 sample plan that the Agency would try to go out and
15 get a representative sample of plants, that may mean
16 100 or 200 plants across, you know, product type and
17 size based on your volume metrics.

18 MS. GREEN: I think that's something we
19 could work on in this. That's a good point, and I've
20 noted it. Thank you, Michael.

21 MR. ELFERING: Getting back to formulating
22 an answer or response for question 4, for example,

1 for the -- if a plant is doing *Listeria* testing, and
2 you're using that as their method of controlling
3 *Listeria* as environmental testing, what do you do
4 now? Do you require that it be done using
5 standardized methods? Does it have to be in a
6 certified laboratory or could I take my *Listeria*
7 samples and sent them to ABC Labs and are you
8 interested at all right now in what methods are used
9 or whether or not the lab is certified?

10 DR. ENGELJOHN: The issue of *Listeria* is a
11 little different than *E. coli* and *E. coli* is a little
12 easier to explain. So if I could use it for that
13 particular program.

14 We don't have criteria for what method you
15 use or how frequently you test, but industry itself
16 has jointly, at least the larger operations, have
17 jointly come to an agreement in terms of
18 standardized. They use a minimum level of testing, a
19 type of testing in order to have some consistency
20 across the industry, the excised tissue from whole
21 muscle cuts instead of using core testing. They use
22 what we call an N60 test to get at the issue of

1 sampling representative portions of their production
2 lots and they do 100 percent of that. They use
3 methodologies that are some cases more sensitive than
4 the FSIS method but the issue is that they have some
5 relative standardization and collectively that
6 provides some level of protection. We don't mandate
7 a level but if we find the organism in the product,
8 then the issue becomes one of just if the industry is
9 using something less sensitive or less specific than
10 what we are, then their vulnerability is that their
11 food safety system isn't designed to actually find
12 and prevent the adulterer from getting in the
13 marketplace. So we don't specify that but one
14 recommendation could be that there should be some
15 protocols or options or guidance given to try to
16 standardize things if that would be something that
17 would be helpful.

18 MR. FINNEGAN: Mike Finnegan. In previous
19 testing, and I know the plants had to have their
20 method AOAC approved. Is that still a current -- the
21 methodology of AOAC?

22 DR. ENGELJOHN: The industry can use any

1 method that they choose to use that, for their
2 system, is designed to give them whatever confidence
3 they need that the product they produce meets the
4 regulatory requirements. So that's the requirement.
5 We don't have a regulatory requirement for what you
6 must do. We just tell you what your vulnerability is
7 if you don't use that.

8 MR. ELFERING: But because of that, you're
9 going to have varied levels, you know, you're going
10 to have some laboratories that are using AOAC or BAM
11 methods, and so how do you establish that then? Or
12 like you had said. Maybe somebody has developed a
13 more sensitive test or testing for *Salmonella* that is
14 more sensitive than what FDA or FSIS is using.

15 DR. ENGELJOHN: So it might/ would be that
16 perhaps the recommendation would be that that kind of
17 information should probably be collected so that you
18 can make some assessment of what it was designed to
19 do, what level of sensitivity if those are the kinds
20 of things that you think should be included, the
21 point being, that industry is going to use whatever
22 they're using and they're doing that today. And our

1 perspective is to get some sense of what is, in fact,
2 being produced and is exposing the American public to
3 pathogens. So we don't have regulatorily defined
4 minimum criteria that must be there. That isn't our
5 intention right now.

6 MR. ELFERING: So you would want them to
7 include their methodology with --

8 DR. ENGELJOHN: Recommend that that should
9 be something that we should collect, relevant things
10 that may impact how you interpret the data.

11 MR. ELFERING: So our recommendation would
12 very likely be that in addition to any laboratory or
13 any results that are provided, that the methods used
14 to determine either presence or absence, serology
15 would be included with the submission?

16 DR. WALLS: And again, I think that's the
17 exact type of thing we're looking for from this
18 Committee. What do you advise and certainly that
19 seems to be a very, very good idea, that we know what
20 methodology was used and the sensitivity of the test.
21 That's the kind of things this Committee should be
22 recommending.

1 MR. ELFERING: Well, I think one of the
2 things though, too, is methods change daily. I mean
3 there is laboratories out there that are doing new
4 methodology that are far surpassing last year's
5 technology. And so it's a very changing world as far
6 as science. Yes.

7 DR. NEGRON-BRAVO: I have a question. This
8 is Edna Negron. I was under the impression that when
9 the industry does tests they will have to give the
10 same kind of -- use the same protocols and
11 methodology that the Agency uses, even though I think
12 hearing from you that they may also use another kind
13 of information or test that might provide them the
14 information that they need. And I understand that
15 maybe that could be of value because maybe that new
16 methodology could be considered as valuable
17 information and methodology to be used by the Agency.
18 But still if the information is not the same
19 information that the Agency uses because it happened
20 once in Puerto Rico, the plant say we do tests, we do
21 tests and it's negative and the Agency says it's
22 positive, of course, they were not using FSIS/USDA

1 methodology. They were using a method for another
2 kind of sample. Once they started using FSIS, they
3 correlated samples for positive data, positive.

4 So what do we want? Do we want to have
5 information that if the Agency's collecting much, you
6 know, kind of, the same feeling or do we want to
7 explore new methodology but the Agency's getting a
8 new supply or may be giving them some resource in
9 order to do interventions. Because it's working for
10 them to control the pathogens. So we need to answer
11 before we select. Of course, we can just ask what
12 are you using, and then use that as a basis of what
13 are we going to use the information, how we are going
14 to use it because it will be very relevant.

15 MR. ELFERING: Ms. Nestor.

16 MS. NESTOR: Felicia Nestor, Food and Water
17 Watch. Sort of building on that point, I mean from a
18 consumer's standpoint, you know, I don't think I'm
19 only speaking for myself when I say, you know,
20 there's almost something oxymoronic about industry
21 data. Generally, we don't want to put our safety in
22 the hands of someone who stands to make a profit by

1 cutting corners. So we don't want to trust the
2 industry. No personal attacks on anybody, you know,
3 I'm not casting any aspersions on anyone, you know.
4 It's just we want to be as certain as we can be that
5 this data is valid.

6 And I don't know. Has the Agency ever
7 demonstrated by doing correlation studies that as a
8 general matter, industry data correlates with FSIS
9 data? I mean I've been speaking to inspectors since
10 1995 and, you know, they tell me that sometimes they
11 see the plant taking the test and the way you collect
12 the sample can determine whether or not it's going to
13 be a viable sample and a legitimate sample. And so I
14 mean I would like to see it demonstrated that as a
15 general matter, the industry data correlates within
16 some reasonable expected level of confidence with
17 FSIS data. And then if that's the case, and
18 consumers, you know, agree to accept industry data, I
19 would like to know that there is some process by
20 which FSIS checks periodically a plant's data by, you
21 know, whatever it is. Whatever method it is that,
22 you know, the inspector at his or her discretion can

1 go in and, you know, when they see the plant has
2 pulled the sample that day, to go and pull their own
3 sample and not to tell the plant what their result
4 was, and then to see on, you know, after a period of
5 time, how many times was the plant sample result the
6 same as the FSIS sample result.

7 MR. ELFERING: I think there's a lot of
8 variabilities in all of that, and I think what
9 Dr. Engeljohn is probably alluding to is that the
10 Agency's position, it is really the responsibility of
11 the industry to demonstrate that you're producing a
12 safe product. And that's why some of the old
13 regulations, very prescriptive regulations on the
14 construction of plants were eliminated because they
15 were really in some regards holding back industry
16 that were developing much better equipment and maybe
17 even some situations where they had better
18 methodologies for doing microbiological work as well.

19 MS. NESTOR: I understand.

20 MR. ELFERING: Let me finish. There's also
21 variabilities in who is taking the sample, and
22 inspection personnel are not the greatest samplers.

1 I've seen atrocious sample techniques from inspection
2 personnel and, you know, in many cases, absence of
3 evidence is not evidence of absence. And correlation
4 on some of those things are not always going to be
5 real easy to do.

6 MS. NESTOR: Well, what, you know, it may
7 be industry's responsibility to demonstrate that
8 they're producing a safe product, but FSIS'
9 responsibility to the consumer is that FSIS has an
10 inspection system that is reliably protecting the
11 consumer. And so I think FSIS has to demonstrate to
12 the consumer that whatever it is doing sufficiently
13 protects the consumer.

14 And while there may be variability in, you
15 know, because of who's taking -- I mean it doesn't
16 make me feel better that some of the inspectors don't
17 take the sample, but it does concern me and I think
18 consumers should know whether or not industry's
19 results and FSIS' results are not the same.

20 I mean if what you're telling me is that we
21 really can't expect them to be the same at all, then
22 that really concerns me. I mean I would assume if

1 you're using a sampling program as representative of
2 what that process is doing, that two separate
3 sampling programs, if the goal is the same, to find
4 out how the process control is, that you should come
5 up with the same result.

6 And I'm not talking about on one particular
7 chicken. I'm talking about, you know, over time.

8 MR. ELFERING: And I think we could discuss
9 this for a long period of time, and I think one of
10 the things that the Agency is, is probably wanting is
11 they're not necessarily wanting to set a standard but
12 they do want the option of being able to see the
13 methodology that is being used, so they can review it
14 and make a determination from that standpoint as
15 well.

16 And again, remember this is a voluntary
17 program and it's something that's not mandatory.

18 MR. FINNEGAN: Mike Finnegan. In answer to
19 question number 4, I think we should state that the
20 pilot plant submits the methodology they use and,
21 Isabel, if they did that, could you -- would that --
22 how did they word it here? Insure the integrity.

1 DR. WALLS: Well, I think it would go a
2 long way to determining, you know, if the method is
3 valid. I mean if it's an AOAC approved method, I
4 think we would be very comfortable with that. And if
5 it's not, then we would want to see, you know, how it
6 was validated or what the sensitivity and specificity
7 are. But I think that's one part of it.

8 MR. ELFERING: Brian, did you have --

9 MR. COVINGTON: Well, I was -- it's pretty
10 much a follow up to that. I think there's some
11 precedence when it comes to the minimums that we
12 could recommend for acceptability with the EMLG and
13 the sensitivity and specificity of tests that are out
14 there being used by industry as far as that goes.
15 And then I think there's probably some other minimum
16 criteria that we could set for the laboratories that
17 are in use because most third party labs have some
18 type of accreditation, either some type of ISO
19 because it's good for their business and there may be
20 a chance to have discussions on what those minimums
21 may be, that would be acceptable to all parties
22 involved.

1 MR. ELFERING: Dr. Cannon, were you able to
2 get those thoughts for question 4 or do we need to
3 have a little bit more clarification?

4 DR. CANNON: I --

5 MR. ELFERING: I thought we were going
6 until 7:30. I'm just kidding. Just kidding.

7 (Laughter.)

8 MS. WALLS: We do have an hour in the
9 morning, folks. So we start again at 8:30. We have
10 a whole hour in the morning to go over this again.
11 So you can think about it tonight, but we would
12 encourage you to think about, you know, what we
13 really want to do, I think Dan put it very well, is
14 to see how and whether we can use industry data to
15 supplement our data to inform our decision making,
16 and even if we can just look at one part of that, say
17 volume data, maybe that's something that we can agree
18 upon that we could look at, and in a very small
19 pilot, see whether we can use it to inform our
20 decision making. I think, you know, it's a start,
21 you know, and then we can start working through
22 these, you know, criteria for accepting data and

1 things like that, which might be something that might
2 be much less sensitive than the microbiological data
3 which I would anticipate could be very, very
4 difficult right now given that we can't necessarily
5 protect it.

6 So why don't we start with something simple
7 like the volume data which maybe we can agree is
8 something that industry would be willing to share
9 maybe, and maybe we can think about some criteria,
10 you know, on how we can share it in a very small
11 pilot, voluntary basis, so that we can take a look at
12 that and, and see whether it can inform our decision
13 making.

14 MR. COVINGTON: And I would just want to
15 reiterate, and I think Michael's probably about to
16 say, I caution the use of a small pilot in that it is
17 representative of what we're trying to accomplish and
18 we had that goal in mind.

19 DR. WALLS: I agree, and again I think if
20 we can conceptually agree on what the pilot might
21 look like, and then we can start ironing out the
22 details. How do we make it representative? How do

1 we make it statistically significant? But right now
2 we're just talking in circles. So I think if we
3 could sort of focus, you know, on something very
4 narrow and specific, and then look at what criteria
5 do we need to put down so that industry's willing to
6 share it and consumers are willing to accept it,
7 we're in the middle here. We've got to get both of
8 you, smiling at each other and say, hey, yes.

9 So I would say, why don't we pick something
10 that we think we can all agree on and then start
11 talking about criteria that would make it
12 statistically, you know, representative and
13 acceptable to industry to give to us and acceptable
14 to consumers to accept it so that we can see if we
15 can actually make this work. And then we're dealing
16 with a concrete -- I'm a concrete person. I can't
17 deal in the abstract. We're dealing with some
18 concrete issues, we can come up with some concrete
19 criteria for making it, you know, what sort of
20 products do we need to look at to make it
21 representative? How many plants do we need to have
22 to make it representative? So that we can, you know,

1 we can be dealing with concrete.

2 MR. ELFERING: Michael.

3 MR. KOWALCYK: Brian got part of what I
4 wanted to say. What I wanted to add to that was in
5 the context of the fourth question about FSIS
6 personnel insuring that the data's accurate. I think
7 for a pilot program, and I agree as well, that we
8 should start with something simple because what it
9 does is if this is something that would be scaled out
10 to the industry, there needs to be a more rigorous
11 standard by which that data is scrutinized. And
12 it's, in my opinion, game changing for FSIS, as your
13 personnel needs to be educated and equipped to audit
14 essentially the data they would receive, if they were
15 ever to receive industry data that would then be used
16 for regulatory purposes. Felicia brings up a good
17 point about testing. There's probably some very good
18 quality control guys in industry and gals in industry
19 doing things that are cutting edge that as a consumer
20 I'd like to see become the goal standard. But with
21 that said, there needs to be an objective standard
22 and that, you know, I see as the role of FSIS is to

1 insure that the data is accurate and it's being
2 collected for the right purpose.

3 So I think there's an opportunity with
4 respect to question 4, and even if it is collecting
5 volume data, the Agency should look at ways to equip
6 their field force to validate the data they're
7 receiving and to start developing best practices, so
8 that if it was to be rolled out, that foundation
9 would be there.

10 MR. ELFERING: Joe.

11 DR. HARRIS: Mr. Chairman, I was just going
12 to suggest in the interest of time, that we do have
13 an opportunity to get back together in the morning
14 for an hour --

15 MR. ELFERING: Yes.

16 DR. HARRIS: -- from 8:30 to 9:30, and I've
17 given all my hen scratching on that first question
18 that I finally pulled together to Loraine, and maybe
19 in the morning, we would have an opportunity to then
20 go back through it as a group.

21 MR. ELFERING: I think that would be a very
22 good idea. I would appreciate that.

1 DR. HARRIS: And have a chance to look at
2 what all we got on paper and figure out where to go
3 from there.

4 MR. ELFERING: Okay. Mr. Yancy, did you
5 have a comment yet?

6 DR. YANCY: I think that's a wonderful
7 idea.

8 MR. ELFERING: Let's reconvene here at 8:30
9 tomorrow morning, and we'll go. I really want to
10 thank the Committee and especially Joe for taking on
11 that question.

12 DR. HARRIS: I was happy to volunteer.

13 (Laughter.)

14 MR. ELFERING: And I appreciate the FSIS
15 staff available and also any -- all of you, all of
16 you for your comments, they're always going to be
17 welcome, and we appreciate your help and guidance
18 with this as well. Thank you all. See you in the
19 morning.

20 (Whereupon, at 5:26 p.m., the meeting was
21 concluded.)

22

1 C E R T I F I C A T E

2 This is to certify that the attached proceedings
3 in the matter of:

4 NATIONAL ADVISORY COMMITTEE ON

5 MEAT AND POULTRY INSPECTION

6 SUBCOMMITTEE 2

7 PILOT PROJECT TO EXPLORE MECHANISMS

8 FOR SHARING INDUSTRY DATA WITH FSIS

9 Arlington, Virginia

10 August 8, 2007

11 were held as herein appears, and that this is the
12 original transcription thereof for the files of the
13 United States Department of Agriculture, Food Safety
14 and Inspection Service.

15

16

17 _____
DOMINICO QUATTROCIOCCHI, Reporter

18 FREE STATE REPORTING, INC.

19

20

21

22